

Breakfast Available Tuesday - Sunday from Opening - 3pm

The PortSide Big Breakfast

Fried eggs, toast, fried bacon steak, roast tomato, garlic roasted mushroom, hash brown, chorizo sausage, onion jam \$20**

Eggs on Toast

Eggs scrambled poached or fried on toasted house bread \$12**
Add bacon \$16**

Crepes

Crepes filled with bananas and served with caramel sauce, raspberry drops and vanilla bean cream \$16**

Breakfast Stack

Homemade hash browns, balsamic roasted tomatoes, red onions and garlic mushrooms on a bed of spinach with poached eggs and hollandaise \$17*
Add bacon or salmon \$19*

Potato Cakes

Crispy potato, cheese and bacon cakes with poached eggs, bacon, hollandaise and spinach \$18*

Smoked Salmon on Rye

Toasted rye topped with avocado spread, smoked salmon, poached eggs, hollandaise and spinach \$18**

Omelette

Omelette with bacon, pesto, feta, tomato, mozzarella on toast \$17**
*Vegetarian option: Pesto, tomato, feta, and mozzarella with toast \$15***

Baked Eggs

Eggs baked in a creamy bacon, onion and spinach sauce with parmesan and garlic toast \$17**

Eggs Benedict

Poached eggs with English muffin, hollandaise sauce and your choice of: Spinach** \$17 Garlic roasted mushroom** \$17, Bacon** \$18, Smoked salmon & fried caper** \$19

All of our breakfasts are made with free range eggs

Sides

Hash brown \$2 / Bacon \$4 / Garlic mushroom \$3 / Roast tomato \$3
Hollandaise \$1 / Fries with aioli \$6 / Ginger sesame salad \$8
Egg \$2

* Denotes Gluten Free

** Denotes Gluten Free option available

We can easily cater to any dietary requirement upon request

Lunch Available Tuesday - Sunday from Opening - 3pm

Soup

Daily special. Served with fresh bread and butter \$13**

Venison

Lightly spiced and fried venison pieces with salad, garlic cream and tomato relish \$16

Sweet Soy & Sesame Salad

Your choice of chicken or beef in a sticky sweet soy and sesame sauce with salad greens, coriander, mung beans and spiced nuts \$20

Prawns

Crispy fried prawns with salad, avocado spread and a spiced tomato mayo \$18**

Toasted Sammie

Chicken, bacon, lettuce, avocado, tomato, relish and cheese toasted club sandwich with fries \$19**

Fishcakes

Panko crumbed, kaffir lime, chilli and spring onion infused fish cakes on a ginger sesame salad with aioli \$19

Calamari

Salt and pepper calamari on ginger sesame dressed salad with spiced nuts and aioli \$18**

Chicken Fettuccine

Smoked chicken, chorizo and spinach fettuccine in a mild garlic and white wine cream with parmesan \$19 *Vegetarian option available*

Tikka Masala

Shredded vegetables in a tikka masala sauce with rice, spring onions and fried garlic. Choose from: Chicken \$25* Fish \$26* Vegetable \$22*

Fresh Market Fish

Served your choice of TWO ways, check out our specials wall \$28**

Ribeye

Prime Angus Ribeye cooked to your preference with mushrooms, garlic butter, jus, coleslaw and house made potato wedges tossed with garlic salt \$26*

Filo of the Day

Ask the wait staff for today's creation. Served with salad and garlic cream \$19

Bistro Burger

Check out our specials wall for today's flavour. Served with fries \$19**

We have fresh fish delivered each day right to our door from the wharf located just two blocks away!

House Breads Available all day

Garlic Bread

Garlic, sweet chilli and tasty cheese baked house bread \$10

Flat Bread

Bacon, tomato, basil, and mozzarella \$16 *OR*

Spinach, onion jam and feta \$16 *OR*

Smoked chicken, apricot, cashew and cream cheese \$16

Small Breads

House baked bread with olive oil and balsamic \$8** *OR*

With smoked butter \$11** *OR*

With 3 daily dips \$15**

Large Breads

House baked bread with a platter of smoked chicken, chorizo, olives, smoked salmon, onion jam, relish, dips, cream cheese and smoked butter \$32**

Dessert Available all day

Lemon Meringue

Sweet but tart lemon filling in a crisp pastry shell, topped with light meringue and served with candied lemon slices and blueberry sauce \$15

Summer Quartet

Mango sorbet, raspberry jellies, passionfruit coconut ice-cream and blueberry coulis \$15*

Crème Brûlée

Ask our wait staff for today's flavour. Served with nutty biscotti \$15*

Filo Cup

Bananas with butterscotch sauce in a crisp filo cup with pecan nuts and honey semifreddo \$15

Chocolate Torte

Rich chocolate filling in a buttery shortbread base with chocolate ripple ice-cream and salted caramel sauce \$16*

Trio of Ice-cream

A trio of house made ice-creams \$14*

Truffles

Baileys and double chocolate \$6* Mint Chocolate \$6

Affogato

Vanilla bean ice-cream, espresso and liqueur of your choice \$15*

Please notify wait staff if you have time constraints